

While you wait

Litton Plank, charcuterie, whole mozzarella, hummus, bread, pickles G	16.00
Rosemary and garlic baked camembert, chutney, toast G	12.00
Cheesy garlic bread G	5.00
Pork scratchings, apple sauce	3.50
Roast chickpea hummus, toast G	3.50
Mixed olives with garlic and rosemary oil G	3.50

Starters

Roasted Cornish scallops, corn puree, spiced succotash G	9.00
Game terrine, pickled cucumber, mushroom, British accompaniments	7.50
BBQ'd purple sprouting broccoli, pickled radish, goats curd, Homewood Farm whey dressing, puffed barley, kimchi G	7.50
Pork Bhuna scotch egg, pickled radish, red onion	7.50
Loaded potato skins, cheddar, bacon, sour cream G	6.75
Homewood Farm halloumi fries, harissa mayo, chopped salad G	5.50
Soup of the day, homemade bread G	5.50
River Exe mussels, smoked bacon, shallot, garlic, apple, ale & parsley cream G	
Starter served with bread £7.00 Main served with fries £14.00	

Salads

Beetroot & Homewood Farm halloumi, pomegranate dressing G	7.00/13.00
Roast butternut squash, lentils, goats cheese, leaves, honey & lemon dressing G	7.00/13.00
Chargrilled chicken, bacon, lemon & herb barley, tomato, marinated feta G	7.00/13.00

Mains

Ale battered fish 'n' triple cooked chunky chips, bashed garden peas	13.50
Courgette & lentil burger, soused red cabbage, spicy hummus, Fire 'n' Ice pickled cucumber, tomato, lettuce, house 'slaw and fries G	12.50
Pie of the week, root veg mash, buttered greens, gravy	13.50
Slow cooked spiced lamb shoulder, harissa pearl barley, butternut squash, garlic yogurt, Zhoug	18.75
Cider and mustard glazed ham, free range eggs, triple cooked chips G	13.00
Pan roasted sea bream, Provençal lentils, green leaf, salsa Verde, fennel, orange & dill salad G	17.50
Confit duck leg, chorizo and white bean cassoulet, salsa verde G	18.50
Butternut squash & sage risotto, somerset blue cheese, toasted seeds, truffle, chive G	14.00

Please make your server aware of any allergens.
G - Gluten free options available on request



MENU

Sides 3.50

Sweet potato fries G
House salad, honey and mustard dressing G
Triple cooked chunky chips G
Seasonal vegetables, herb butter G
Posh chips, grated Parmesan & truffle oil +£1 G

From the grill

8oz 35 day aged sirloin steak, confit tomato, garlic & thyme roasted field mushroom, dressed leaves, triple cooked chunky chips G	22.50
8oz 35 day aged rump steak, confit tomato, garlic & thyme roasted field mushroom, dressed leaves, triple cooked chunky chips G	18.00
- add peppercorn, blue cheese or bearnaise sauce £2.50 G	
Chargrilled Barnyard burger - Beef, pork & lamb patty, bacon, cheddar G	13.50
The Eric - steak burger, pulled pork, spicy cheese G	13.50
Jerk chicken breast burger, Jalapeño mayo G	13.50
Pig Chop confit tomato, garlic & thyme roasted field mushroom, dressed leaves, triple cooked chunky chips G	14.50
-All burgers served on toasted brioche bun, Fire 'n' Ice pickled cucumber, tomato, lettuce, slaw & fries	

Sandwiches on homemade toasted bread

Served with slaw & salad leaves – Add chips 1.50

Steak, caramelized onion G	7.25
Chicken, bacon, stuffing, mayo G	7.25
Cheddar cheese, ham, chutney G	7.25
Coronation Chicken G	7.25
Herby goats cheese, beetroot, chutney G	7.25
Bacon, brie and cranberry G	7.25

(Gluten free sandwiches on request)

Desserts

Salted caramel brownie, raspberry & white chocolate ripple ice cream	6.75
Rhubarb and apple crumble, custard	6.50
Lemon posset, poached fruits, butter shortbread G	6.50
Chocolate brownie sundae, chocolate & toffee sauce G	6.50
Sticky toffee pudding, vanilla ice cream G	6.50
Affogato al caffe, vanilla gelato, double espresso, dark chocolate shavings G	6.00
Mini trio, sticky toffee pudding, chocolate brownie, lemon posset G	9.00
3 British cheeses, ale & onion chutney, accompaniments, homemade crackers G	9.00
Ice creams and sorbets	5.50

Afternoon Teas

<i>A selection of homemade sandwiches & cakes plus pot of tea served 2-6pm Mon- Sat</i>	19.00	For two
<i>Gluten free on request</i>	36.00	For four
<i>Now serving flavoured 'Flora Teas' as seen on Dragons Den from £2.90</i>	45.00	For six



Bar MENU

Sides 3.50

Sweet potato fries G
House salad, honey and mustard dressing G
Triple cooked chunky chips G
Seasonal vegetables, herb butter G
Posh chips, grated Parmesan & truffle oil +£1 G

Hot Drinks - Clifton Coffee

Latte, Cappuccino, Double Espresso	2.50
Flat white, Americano, Macchiato	2.30
Hot chocolate	2.80
English breakfast tea	2.00
Herbal tea	2.20